

Italian Pizzelle Sandwich Cookies

A traditional Italian cookie with a sweet, nutty, grape jam filling.

Pizzelle Cookies

Ingredients

- 12 eggs
- 3 ½ cups sugar
- 2 cups vegetable oil
- ¼ tsp salt
- 12 cups flour
- 1 tsp anise oil *or* vanilla extract

Directions

1. In a large bowl, blend eggs, sugar, salt, oil, and anise oil (or vanilla) with a hand whisk until the mixture is lemony in color.
 2. Add flour by spoon, one cup at a time. After about 6 cups, begin kneading with your hands, keeping flour on your hands to prevent sticking.
 3. Continue adding flour until all 12 cups are incorporated. Dough should be slightly oily and sticky.
 4. Form dough into balls.
 - Make smaller balls if using for sandwich cookies.
 - Make larger balls for single pizzelle cookies.
 5. Cook in a preheated pizzelle iron until golden. Cool completely before filling.
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Pizzelle Filling

Ingredients

- 2 quarts grape jam
- 1 large Hershey bar (thick)
- Zest of 1 large orange
- 1 ½ cups walnuts
- 1 ½ lbs ginger snaps
- ¼ cup granulated sugar

Directions

1. In a food processor, finely grind the walnuts, ginger snaps, sugar, orange zest, and chocolate.
 2. Transfer to a bowl and stir in grape jam until a thick, pasty consistency forms.
 - o If the mixture is too thin, add more ginger snaps.
 3. Chill mixture before filling cookies.
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To Assemble

- Spread filling between two small pizzelle cookies to make a sandwich.
- Press gently so the filling spreads to the edges.
- Enjoy immediately, or store in an airtight container.